



Brussels Sprouts Gratin

Make this dish a star at your dinner table this holiday season, it has a little more flair than some other side dishes and you can find Brussels at your local [farmers' market](#) and [farm stands](#). The cream in this recipe takes away some of the bitterness you usually find in Brussels, and buttery crump topping will surely satisfy even the pickiest little eaters!

Ingredients

1 pound Brussels sprouts, cleaned and trimmed

2 slices bacon, cut into 1/2 inch pieces

Salt and ground black pepper to taste

1/2 cup heavy cream

1/4 cup bread crumbs

1/4 cup grated Parmesan cheese

2 tablespoons butter, cut into tiny pieces

Directions

Preheat an oven to 400°. Lightly grease a 2 quart baking dish.

Bring a large pot of lightly salted water to a boil. Add the Brussels sprouts and cook uncovered until tender, about 8 minutes. Drain in a colander, then immediately immerse in ice water for several minutes until cold to stop the cooking process. Once the Brussels sprouts are cold, drain well, and cut in halves or quarters, depending on size. Set aside.

Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until limp and lightly browned, about 5 minutes. Reduce heat and stir in the Brussels sprouts. Season with salt and pepper then toss for about 1 minute to evenly distribute the seasonings. Arrange bacon and Brussels sprouts on the prepared baking dish. Pour cream evenly over the Brussels sprouts, then sprinkle breadcrumbs and Parmesan cheese on top. Distribute pieces of butter over the bread crumbs.

Bake in the preheated oven until golden brown and heated through for approximately 20 to 25 minutes.

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